

Insalate SALADS

pasta e pollo, LIGURIA

Bow tie pasta with chicken, sun-dried tomatoes, pine nuts and pesto.

penne con basilico, CALABRIA

Pasta with ripe tomatoes, fresh basil, olive oil and cracked black pepper.

pasta coi bisi, VENETO

Pasta tossed with prosciutto, onions, peas and dry monterey jack.

riso alla certosina, LOMBARDIA

Vialone Nano rice with mixed vegetables, bay shrimp and sauteed chicken breast.

insalata di farro e fagioli, TOSCANA

Farro, italian beans, dry monterey jack cheese, mixed vegetables and prosciutto tossed with rosemary vinaigrette.

panzanella al tonno, TOSCANA

Tuscan bread salad of tomatoes, cucumbers and tuna, seasoned with herb vinaigrette.

insalata caprese, CAMPANIA

Bocconcini mozzarella and cherry tomatoes tossed with fresh basil and olive oil.

Verdure VEGETABLE SALADS

insalata di patate, TOSCANA

Garlic potato salad.

macedonia di frutta fresca, ITALIA

Fresh fruit salad.

insalata di cavolo, AMERICA

Shredded cabbage salad.

Tonno e Pollo TUNA/CHICKEN SALADS

tonno veneziano, VENETO

Albacore tuna salad.

pollo alla mediterranea, SICILIA

Poached chicken with capers and cherry tomatoes in lemon aioli.

A. G. FERRARI FOODS

Store Locations

Oakland - Montclair Village

6119 La Salle Avenue
Oakland, CA 94611
510-339-9716

Oakland - Piedmont Avenue

4001 Piedmont Avenue
Oakland, CA 94611
510-547-7222

Berkeley - Elmwood

2905 College Avenue
Berkeley, CA 94705
510-849-2701

Marin - Corte Madera

107 Corte Madera Town Center
Corte Madera, CA 94925
415-927-4347

San Francisco - Castro

468 Castro Street
San Francisco, CA 94114
415-255-6590

Lafayette - La Fiesta Square

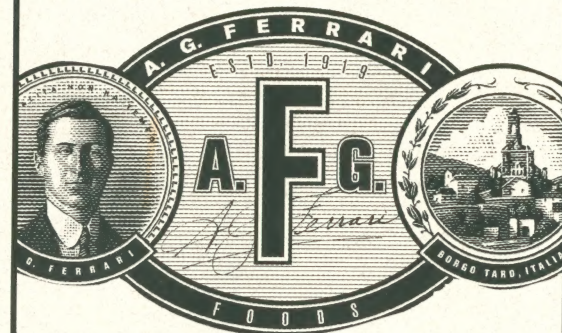
23 Lafayette Circle
Lafayette, CA 94549
Opening July 1998

Custom Catering Available for all Occasions

FOR MORE INFORMATION:

(800) 335-5090

(510) 346-2150



ESTATE

SUMMER 1998

A. G. FERRARI FOODS

Panini Speciali SPECIAL SANDWICHES

Inspired by Italy's many distinct regional flavors, regions appear to the right of each dish.

lucchese, TOSCANA

Roasted chicken breast, imported parmesan cheese, sun-dried tomato pesto, with baby greens on fresh-baked focaccia.

genovese, LIGURIA

Free-range smoked turkey breast on fresh-baked focaccia, with pesto mayonnaise, baby greens and tomato.

napolitano, CAMPANIA

Fresh mozzarella on a sweet baguette with tomato, fresh sweet basil and a dash of extra virgin olive oil, topped with cracked pepper.

siciliano, SICILIA

Roasted eggplant, topped with roasted red peppers, feta, baby greens, with a sprinkling of house vinaigrette on a seeded panini.

toscana, TOSCANA

Thinly sliced toscano salame and provolone cheese, topped with our zesty olive tapenade and lettuce, on fresh-baked focaccia, dressed with our house vinaigrette.

portofino, LIGURIA

Our delicious albacore tuna salad with green leaf lettuce, fresh tomato and olive tapenade, served on a sourdough panini.

torinese, PIEMONTE

Lean roast beef on fresh rosemary focaccia, with creamy gorgonzola and pine nut spread, tomato and baby greens.

fiorentino, TOSCANA

Roast pork tenderloin on fresh baked rosemary focaccia with aioli, lettuce and tomato.

Supplementi EXTRA OPTIONS

Fresh-Baked Focaccia — Plain or Rosemary.

Olive Tapenade • Sundried Tomato or Basil Pesto • Pesto or Garlic Mayonnaise
Roasted Red Pepper Sauce • Avocado • Baby Greens • Roasted Red Peppers • Cheese

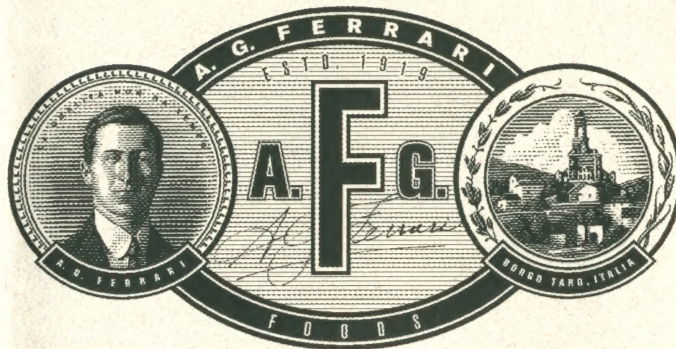
Sughi SAUCES

bolognese, Meat sauce.

melanzane e pomodori, Eggplant and tomato.

pesto, Garlic, pine nuts and herbs.

peperoni arrostiti, Roasted pepper.



Panini Tradizionali TRADITIONAL SANDWICHES

Served with your choice of mayonnaise, mild dijon mustard, lettuce, pickles, onion and tomato on a sweet or sour roll, sliced sour, wheat or rye bread.

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|-------------------|-----------------------|------------------------------------|
| - Mortadella | - Hobbs Prosciutto | - Cracked Peppercorn Smoked Turkey |
| - Coppa | - Prosciutto di Parma | - Honey-Cured Smoked Turkey |
| - Molinari Salame | - Baked Ham | - Roasted Turkey |
| - Misto Salame | - Black Forest Ham | - Smoked Willie Bird Turkey |
| - Pastrami | - Rosemary Ham | - Roasted Chicken Breast |
| - Corned Beef | - Virginia-Baked Ham | - Chicken Salad |
| - Albacore Tuna | - Avocado | - Roasted Eggplant |

Pasta HOMEMADE VARIETIES

Simply delicious served with a variety of our special sauces.

lasagne, EMILIA-ROMAGNA

Or vegetarian lasagne - our founder's unchanged recipe.

fettuccine o tagliarini, PIEMONTE

Homemade fresh pasta.

ortellini, EMILIA-ROMAGNA

Beef and pork or four cheeses.

farfalle al forno con spinaci, EMILIA-ROMAGNA

Bow tie pasta, spinach and Parmigiano Reggiano casserole.

ravioli, EMILIA-ROMAGNA

Choose from beef, pork and spinach, three cheeses, roasted chicken or vegetable.

Piatto Principale ENTREES

Call our catering specialist to assist you in creating a special menu.

arista di maiale, TOSCANA

Roasted pork tenderloin with rosemary and garlic.

pollo arrosto di modena, EMILIA-ROMAGNA

Roasted balsamic marinated chicken.

spiedini, CALABRIA

Skewers of roasted herb rubbed chicken, spicy calabrese sausage, onions and peppers.

pollo al marsala, PIEMONTE

Skinless boneless, chicken breasts sauteed with mushrooms, onions and marsala wine.

pollo al vino bianco, CAMPANIA

Skinless boneless, chicken breasts poached with white wine, capers, tomatoes, lemon and herbs.

pollo alla campagnola, EMILIA-ROMAGNA

Skinless boneless, chicken breast sauteed with mixed vegetables and sage.

peperoni ripieni, SICILIA

Baked stuffed peppers with ham, tomatoes, olives, pecorino romano.

melanzane alla parmigiana, CAMPANIA

Eggplant parmesan.

Contorni SIDE DISHES

verdure arrostate, CALABRIA

Roasted vegetables.

patate al forno, TOSCANA

Oven roasted potatoes with rosemary and garlic.

melanzane al forno, SICILIA

Roasted eggplant.

zucchini, pomodoro e basilico, LIGURIA

Zucchini, roma tomatoes and fresh basil baked with olive oil.

peperoni in teglia, CAMPANIA

Yellow, green and red bell peppers sauteed with tomatoes, onions, olive oil and fresh oregano.

patate con cipolle rosse e olive, TOSCANA

Roasted potatoes with red onions, olives and crushed red pepper.